



HAËËIBI
DINE



"Our menus have been inspired by tastes from around the world, bringing together a symphony of flavors that celebrate global culinary traditions. Each dish is a journey, crafted with passion and authenticity, to transport you to the vibrant streets of the Middle East, the bustling markets of the Mediterranean, and beyond. Our dedication to quality and taste ensures that every bite is a testament to the rich, diverse cultures that inspire us. Join us in this gastronomic adventure and experience the world through the universal language of food and drink."

Habbibi Team

Bread, Dips & Nibbles

Bread with Za'atar 4

Warm, hand-crafted artisan bread dusted with fragrant Za'atar and lightly toasted.
(S, G)

Muhammara 9

Fire-roasted red peppers blended with chilli, olive oil, and toasted pecan nuts – rich, smoky, and moreish.
(TN)

Hummus 8

Velvety chickpea purée, finished with herb oil and a delicate chilli drizzle.
(S)

Mixed Olives 5

Selection of Mediterranean olives marinated with garlic, chilli, and citrus zest.

Salads

Greek Salad 13.5

*Tomatoes, cucumber, olives, red onion, and capers,
tossed in our house-made sumac vinaigrette and topped with barrel-aged feta.*
(M)

Spicy Chicken Caesar Salad 18.5

*Chargrilled spiced chicken breast, baby gem lettuce, and Parmesan,
finished with house Caesar dressing and toasted croutons.*
(FH, G, E, MU, CR)

Pasta

Pappardelle Beef Ragù 21

*Slow-braised beef in a rich, savoury ragù, served over hand-cut ribbons of pappardelle
and finished with shaved Grana Padano.*
(G, M, E)

Table-Side Truffle Tagliatelle 19

*Fresh tagliatelle folded through wild mushrooms and a silky truffle cream,
flamboyantly finished at your table in a molten Grana Padano wheel.*
(G, M, E)

Tapas

Crafted to share and savour. We recommend 2–3 dishes per guest to explore the full depth of flavour. Dishes will be served as they are prepared, in a shared, tapas-style format.

Roasted Octopus with Potatoes 13

Josper-charred octopus marinated in chilli and citrus, served with roasted potatoes, parsley, and fresh lime.
(FH, ML)

Bang Bang Chicken 13

Crispy chicken thighs dressed in house-made chilli mayo, served over an Asian-style slaw.
(G, M, E)

Beef Bao 10

Pillowy steamed bao filled with slow-braised short rib, finished with a tangy sesame slaw.
(G)

Calamari, Prawns & Seafood Tempura 17

Delicately battered prawns, calamari, and vegetables, crisp-fried and served with a silky garlic aioli.
(G, ML, FH, CR, E)

Dynamite Prawns 15.5

Crisp king prawns glazed in a spiced sriracha dressing, served with a fresh herb salad and delicate chive garnish.

(G, CR, E, M)

Aubergine Parmesan 11.5

Slow-baked aubergine layered with a rich tomato sauce and aged cheese, gratinéed until golden and bubbling.

(G, M)

Moroccan Okra Stew 12

Tender okra slow-cooked in a spiced tomato base, infused with coriander, fresh chilli, and a splash of lime.

Seared Halloumi & Muhammara 12

Chargrilled halloumi layered over a smoky red pepper muhammara, finished with toasted pecans and fresh coriander.

(TN, M)

Short Rib Zaalouk (Moroccan Style) 18

12-hour braised short rib, melt-in-the-mouth tender, served with aromatic Mediterranean vegetables in a spiced tomato base.

Asian Sweet & Spicy Wings 14

Crispy chicken wings glazed in a sticky chilli sauce, delicately infused with ginger, garlic, and warming spices.

(S)

Josper Grill

All steaks are grilled over the Josper at intense heat, locking in natural juices while delivering signature smoky depth and exceptional tenderness.

Flat Iron Steak (200g) 18

A lean, flavourful cut – grilled to a tender finish with bold, charred edges.
(M)

Black Angus Ribeye (280g) 36

Richly marbled and deeply savoury, seared over high heat for a robust, smoky crust.
(M)

Wagyu Sirloin (250g) 46

Exquisite Wagyu sirloin with exceptional marbling, fire-grilled to perfection for melt-in-the-mouth indulgence.
(M)

Wagyu Beef Fillet (255g) 90

Exceptional Wagyu fillet, simply seasoned and grilled to preserve its buttery texture and rich depth of flavour.
(M)

Lamb Cutlets (300g) 23

Tender lamb cutlets, expertly grilled over the Josper for a smoky, caramelised finish.
(M)

Slow-Braised Lamb Shank 34

Tender lamb shank, delicately perfumed with rosemary and served in a rich, mint-infused jus. Paired with velvety aligot mash for an indulgent finish.
(M)

Short Rib Zaalouk (Moroccan Style) 28.5

12-hour braised short rib, melt-in-the-mouth tender, served with aromatic Mediterranean vegetables in a spiced tomato base.
(M)

Crispy Chicken Kabsa 20

Golden Jospers-roasted chicken served over fragrant kabsa rice.
(TN)

Jumbo King Prawns al Ajillo 21

Sizzling jumbo king prawns, seared over fire with garlic and olive oil-served straight from the Jospers.
(M, CR, FH, ML)

Sea Bass Fillet with Italian-Style Aubergines 21

Delicately chargrilled sea bass fillet, served with slow-roasted aubergines in a rich, herb-infused Mediterranean tomato sauce.
(FH, G)

Roasted Octopus with Potatoes 22

Jospers-charred octopus marinated in chilli and citrus, served with roasted potatoes, parsley, and fresh lime.
(F, CR, ML)

Tomahawk Steak (1kg) 120

A showstopping, bone-in ribeye – fire-grilled and carved for sharing. Recommended for two. Served with your choice of two sauces, two sides, and two nibbles.
(M)

Chef's Mixed Grilled Platter 120

A generous selection of house favourites: Chicken Shish, spicy hot wings, lamb racks, Kofta kebabs, grilled vegetable skewers, and Jospers-grilled steak. Accompanied by houmous, warm flatbread, and a trio of signature dips.
(G, M, S, E)

Sides

Truffle Mac 'n' Cheese 6

Creamy macaroni cheese infused with black truffle and finished with a bubbling gratin top.
(M, G)

French Fries 5

Crispy hand-cut fries seasoned with Maldon salt and rosemary. Add truffle and Parmesan +£1
(M)

Kabsa Rice 6

Fragrant rice spiced with kabsa seasoning, studded with sultanas and toasted almonds.
(TN)

Josper-Roasted New Potatoes 6

Crisp-edged new potatoes tossed in garlic butter.
(M)

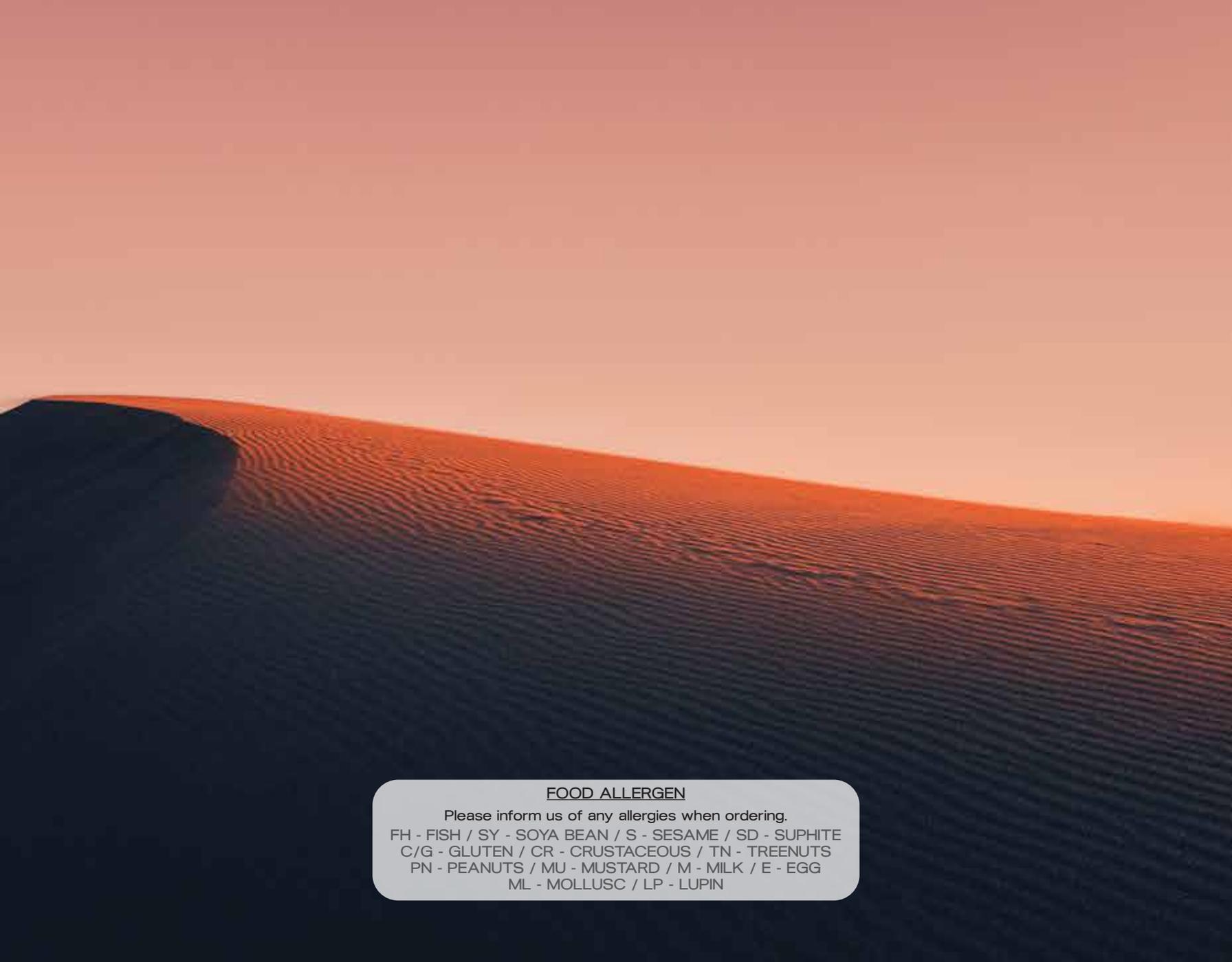
Mixed Vegetables 8

A medley of seasonal vegetables, gently sautéed with garlic and finished with sea salt.
(M)

Aligot Creamy Cheese Mash 6

Velvety mashed potato blended with mozzarella and Grana Padano for a silky, stretchy finish.
(M)

Sauces 3 - Mushroom sauce (M) / Green peppercorn (M) / Gravy- Jus / Chimichurri



FOOD ALLERGEN

Please inform us of any allergies when ordering.

FH - FISH / SY - SOYA BEAN / S - SESAME / SD - SUPHITE
C/G - GLUTEN / CR - CRUSTACEOUS / TN - TREENUTS
PN - PEANUTS / MU - MUSTARD / M - MILK / E - EGG
ML - MOLLUSC / LP - LUPIN



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HAËËËË

SUNDAY ROAST

Our Dubai-Inspired Sunday Roast. Savour the perfect fusion of Middle Eastern flavours and the traditional British Sunday Roast dinner. Featuring tender, slow-cooked meats infused with aromatic regional spices, accompanied by perfectly golden roast potatoes, fresh seasonal vegetables, and a rich, indulgent gravy.

Starters

Bang Bang Chicken (S)

Juicy chicken thighs with spicy chilli mayo and a fresh Asian salad.

12

Oriental Hot & Honey Wings

Chicken wings coated in a sweet and spicy sauce, garnished with toasted sesame seeds.

11

Dynamite Prawns

Prawns coated in a lime and sriracha sauce, served on a bed of crispy salad.

12

Mains

All mains served with Yorkshire pudding, roasted potatoes, and all the trimmings, topped with rich gravy.

Roasted Prime Wagyu

Succulent, slow-roasted topside Wagyu beef, seasoned with aromatic Middle Eastern spices.

24

Sumac Roasted Chicken

Juicy roasted chicken seasoned with sumac and lemon thyme.

19

Herb Roasted Salmon

Salmon fillet coated with a mixture of breadcrumbs, fresh herbs, and lemon zest, baked until golden and served with a dill sauce.

21

Charred Aubergine (N)

Aubergine paired with smoked muhammara, grilled okra, and a toasted almond & pecan crumble.

17

SIDES

Saffron Rice (V/VG)

Fragrant saffron-infused rice, finished with parsley

6

Cheesy Cauliflower (V)

Cauliflower baked in a creamy cheese sauce, topped with breadcrumbs and extra cheese.

7

Sumac Potatoes (V/VG)

Roasted potatoes tossed with sumac, garlic, and olive oil.

6

DESSERT

Golden Passion (M,G,E)

Mango whipped ganache, mango passionfruit confit, cocoa butter coating, glazed with passionfruit.

Set on a biscuit base.

10

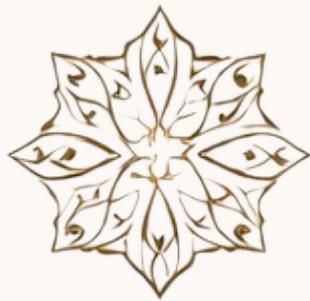
Habbibi's Dubai Chocolate Cake (TN, M, G, E)

A velvety, smooth pistachio cream with a crunchy kunafa mixed with a pistachio praline coated with milk chocolate.

12

FOOD ALLERGENS

G - GLUTEN / SE - SESAME / N - NUTS / C - CRUSTACEAN / E - EGGS / F - FISH / MG - MUSTARD,
M - MILK / P - PEANUTS / S - SOYA / SHELL - SHELLFISH / L - LUPINS / SU - SULPHITE



HABBIBI

Ramadan Iftar Sharing Experience

£35 per person - Minimum 2 guests

An abundant Mediterranean table thoughtfully created to honour the sacred moment of breaking the fast. Generous and elegant, designed for sharing - bringing together warmth, sweetness and rich depth of flavour.



TO BEGIN

Seasonal Fruit & Date Platter

Watermelon, mango, kiwi, pineapple, grapes & strawberries accompanied by premium dates.



TO SHARE

Hummus

Velvety chickpea purée, finished with herb oil and a delicate chilli drizzle.

(S)

Muhammara

Fire-roasted red peppers blended with chilli, olive oil, and toasted pecan nuts — rich, smoky, and moreish. (TN)

Mixed Olives

Selection of Mediterranean olives marinated with garlic, chilli, and citrus zest.

Bread with Za'atar

Warm, hand-crafted artisan bread dusted with fragrant Za'atar and lightly toasted. (S, G)



MAIN COURSES

Crispy Chicken Kabsa

Golden Josper-roasted chicken served over fragrant kabsa rice. (TN)

Slow-Braised Lamb Shank

Tender lamb shank, delicately perfumed with rosemary and served in a rich, mint-infused jus. Paired with velvety aligot mash. (M)

Kabsa Rice

Fragrant rice spiced with kabsa seasoning, studded with sultanas and toasted almonds.(TN)



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RAMADAN IFTAR SHARING EXPERIENCE

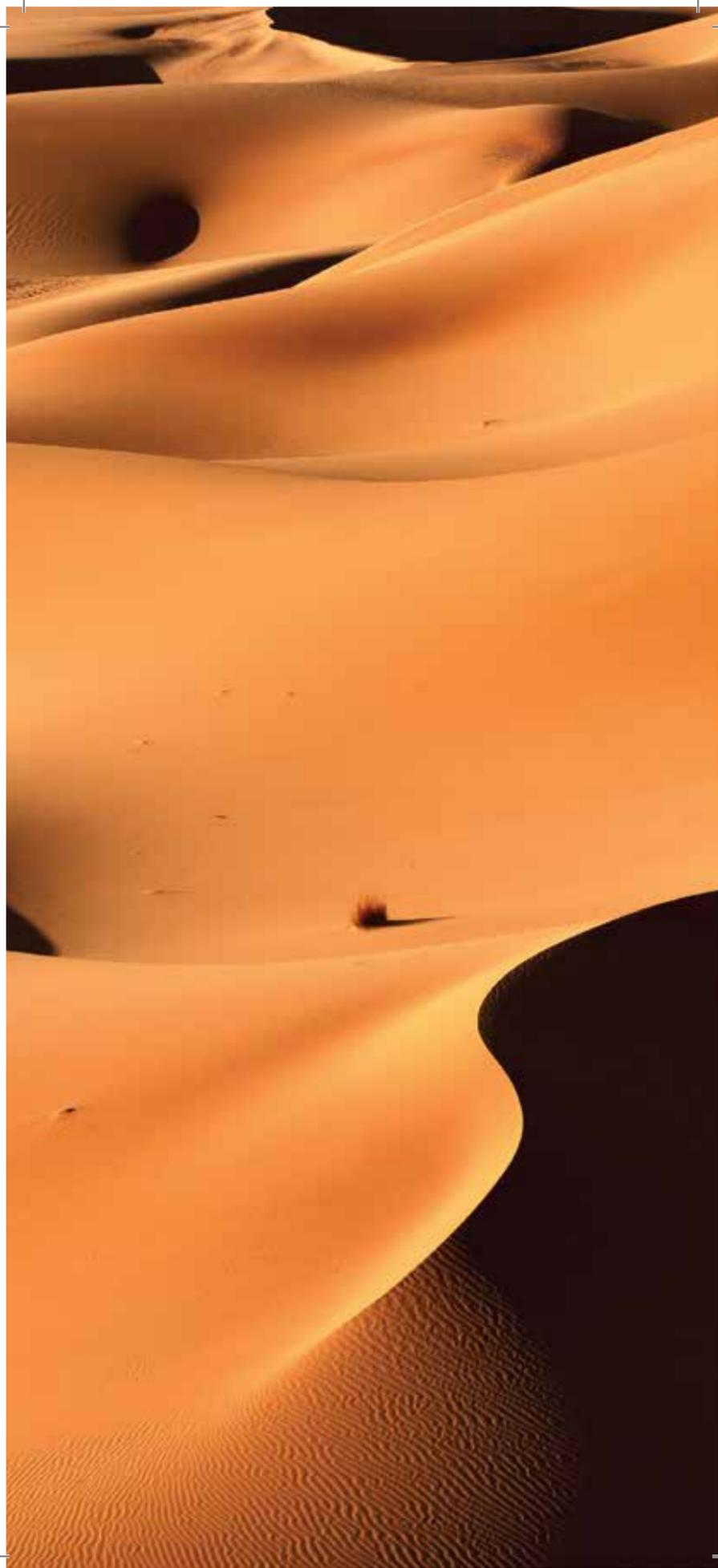




HABIBI

Drinks Menu





Signature Mocktails

- Habbibi Martini** 7
SWEET | FRUITY | CREAMY
Lychee, Apple, Hibiscus, Peach Cream, Raspberry Dust. (E)
- Pink Mojito** 7
SUMMER FRUITS | LIGHT | FRESH | FIZZY
Fresh Mixed Berries, Cranberry, Lemon, Pomegranate, Mint, Lemonade.
- Lychee & Raspberry Smash** 7
SWEET | FRUITY | REFRESHING | FIZZY
Fresh raspberries and lychee with lemon, lavender, and topped with sparkling lemonade.
- Jannan Spritz** 9
SWEET | LIGHT | FLORAL | REFRESHING
Apple, raspberry, lemon, elderflower, homemade rose syrup, mint, and soda. Finished with 0% sparkling wine. (SD)
- Rising Harrat** 9
SWEET | TROPICAL | CREAMY | FIERY FINISH
Mango, cherry, and lime blended with ginger, cream, and 0% foamer, topped with ginger ale. (M)
- Habbibi Iced Tea** 7
LIGHT | SWEET | MINTY | REFRESHING
House-blend fruit and mint tea, with lemon, peach, elderflower, and fresh mint.
- Oasis Breeze** 9
SOUR | MINTY | REFRESHING
Lyre's White Cane 0%, fresh lemon and lime, yuzu, blue curaçao, and a hint of mint.
- Dessert Old Fashioned** 9
SMOKY | SWEET | BITTER NOTES
Black tea, Lyre's American Malt 0%, honey, cinnamon, and non-alcoholic bitters. Smoked with applewood and cinnamon for a rich finish.
- Midnight Chai** 8
SWEET | LIGHT | HERBY
Lyre's Amaretto 0%, chai, lychee, passionfruit, and orange.
- Tropic Thunder** 7
SWEET | TROPICAL | CREAMY
Mango and passionfruit blended with coconut syrup half & half. (M)
- Queen of Emerald** 7
SWEET | DRY
Melon and kiwi blended with zero-alcohol sparkling wine and edible glitter. (SD)

Signature Cocktails

Allergens highlighted in **BOLD**. Full allergen matrix available upon request.
Cocktails marked with (M) can be made non-alcoholic

- Butterfly Martini** 13
FRUITY | SLIGHTLY EARTHY | DRY
Grey Goose Strawberry & Lemongrass Vodka, Ojo de Dios Hibiscus Mezcal, dry vermouth, lychee, lemon, lavender, and foamer.
Garnished with an edible butterfly. (SD)
- Sourkey (M | 7)** 12
STRAWBERRY | SOUR
Old J Cherry Spiced Rum, Beefeater Pink Gin, Cranberry, Bristol Syrup Strawberry. Served with Edible Candy Coral.
- Spiced Pear Penicillin** 13
SMOKY | EARTHY | LIGHT SOURNESS | MILD SPICY FINISH
Laphroaig 10-Year Scotch, Woodford Reserve Bourbon, homemade spiced pear syrup, homemade ginger juice.
Smoked with cinnamon, rosemary, and oak chips.
- Champagne Colada** 12
TROPICAL | SWEET | DRY
Desi Daru Mango Vodka, mango, passionfruit, and Coconut Syrup.
Finished with Champagne. (M,SD)
- Magin Gin Garden (M | 9)** 15
SWEET | LIGHT | FLORALLY | REFRESHING | FIZZY
Cucumber-infused Hendrick's Gin, St-Germain elderflower liqueur, Supasawa, pear, jasmine, and butterfly pea flower tea.
- Candyfloss Vesper Martini** 12
SWEET | DRY | BITTER FINISH
Beefeater Grapefruit Gin, Absolut Vodka, dry vermouth, and candyfloss syrup. Served with a cloud of candyfloss. (SD)
- Fire & Rayo** 15
BOOZY | TROPICAL | SWEET | SPICY
El Rayo Tequila Blanco and Havana 7 Años Rum, shaken with apricot brandy, mango, lime, and Bristol Orgeat Syrup. Served flaming.
- Smoked Apple Margarita** 12
SMOKY | SMOOTH | NOTES OF APPLE
Ojo de Dios Mezcal and Myst Salted Caramel, shaken with Supasawa, agave, orange bitters, and apple cider. Smoked with apple and oak chips.
- Flossy Fizz** 13
DRY | FLORAL | SWEET
Havana Cuban Spiced, lychee, ginger, homemade rose syrup, fresh raspberries, and prosecco. Finished with edible glitter candyfloss. (SD)
- Colada Old Fashioned** 14
BITTER | TROPICAL
Havana Cuban Spiced, Malibu, Coconut Syrup, Angostura bitters, and lime.
- Sahara Shimmer** 12
CITRUS | SOUR | DRY
Absolut Citron, Watermelon Syrup, fresh lemon, and prosecco.
Finished with edible gold glitter. (SD)

Dessert Cocktails

Allergens highlighted in **BOLD**. Full allergen matrix available upon request.
Cocktails marked with (M) can be made non-alcoholic

Masala Chai Martini (M | 11) 13

SWEET | NUTTY | CREAMY | VANILLA | CHAI NOTES

Masala Chai Tea, Disaronno (Lyre's American Amaretto 0%), Baileys (Vanilla), Cinnamon, Chai, Cream, Chocolate. (M)

Coconut Matcha (M | 8) 11

SWEET | HERBAL | CREAMY

Malibu, coconut water/milk, simple syrup, matcha. (SY)

Lemon Cheesecake 13

SWEET | CREAMY | CITRUS

Absolut Vanilla, Limoncello, Mozart White, Lemon, Vanilla. Topped with a Caramel and Cinnamon Egg White Foam, Served with a Caramelised Biscoff Biscuit. (M,E,G)

Spritz

Other Spritz available upon request.

Habbibi Spritz 13

Our In-House Creation Offers Floral Sweetness, Bright Citrus Notes, and a Hint of Berry Tartness. Slightly Sweeter Than Other Spritz, This Delicate Cocktail Blends Raspberry, Rose, Elderflower, Lemon, and Fresh Mint to Produce a Balanced and Refreshing Beverage (SD).

Aperol Spritz 12

A Fresh Bittersweet Taste That Brightens Up Every Toast Amongst Friends. A Perfect Blend of Aperol and Sparkling Prosecco Served Over Ice, Lengthened With Soda and Garnished With a Fresh Orange Slice (SD).

Campari Spritz 12

Unique, Fresh and Sophisticated Taste, With a Distinctive Bitterness. A Perfect Blend of Campari and Sparkling Prosecco, Lengthened With Soda. Served Over Ice and Garnished With a Fresh Orange Slice (SD).

Hugo Spritz 13

A Light and Refreshing Alpine Aperitif That Blends Elderflower Liqueur With Crisp Prosecco, a Splash of Soda Water, and a Touch of Fresh Citrus. Served Over Ice and Garnished With Fragrant Mint Leaves (SD).

Beesou Honey Limoncello Spritz 12

This Golden-Hued Cocktail Offers Vibrant and Bittersweet Flavours With Bright Citrus Notes and a Touch of Floral Sweetness. Paired With Sparkling Prosecco and a Splash of Soda. Served Over Ice With a Slice of Fresh Orange (SD).

Sarti Rosa Spritz 12

A Refreshingly Fruity Aperitif With Prosecco, Sicilian Blood Orange, Mango, and Passion Fruit and Garnished With Lime (SD).

Crodino 0% Spritz 5

A Light and Refreshing Alternative Aperitif, Crodino Is a Sparkling, Bittersweet Non-Alcoholic Spritz. Served Over Ice With a Slice of Fresh Orange.

Classic Cocktails

Cocktails with an (M) icon can be made non-alcoholic.

	House	Premium
Mojito (M 8) <i>STRAWBERRY, MANGO, PASSIONFRUIT</i> White Rum, Sugar, Lime, Soda, Mint	12	14
Daiquiri <i>STRAWBERRY, MANGO, PASSIONFRUIT</i> White Rum, Sugar, Lime	12	14
Margarita <i>SPICY, TOMMYS, MEZCAL, STRAWBERRY, MANGO, PASSIONFRUIT</i> Tequila Blanco, Cointreau, Simple Syrup, Lime	12	14
Old Fashioned <i>ASK BARTENDER FOR TWISTS ON THIS CLASSIC</i> Rum/Whiskey, Simple Syrup, Bitters, Orange Zest, Smoked Upon Request	13	15
Negroni Gin, Campari, Red Vermouth	13	15
Sourz Spirit/Liquor, Lemon, Simple Syrup, Foamer	13	15
Pornstar Martini (M 9) Absolut Vanilla Vodka, Passoa, Pineapple, Passionfruit, Lime, Simple Syrup, Foamer. Accompanied by a Shot of Prosecco.	13	
French Martini <i>SWEET FRUITY VELVETY</i> Vodka, Chambord black raspberry liqueur, and fresh pineapple juice shaken until frothy.	13	
Lychee Martini (M 9) Vodka, Lychee Liqueur, Lychee, Lemon, Simple Syrup, Foamer	13	
Espresso Martini <i>ASK BARTENDER FOR TWISTS ON THIS CLASSIC</i> Absolut Vanilla Vodka, Coffee Liqueur, Coffee, Simple Syrup	13	
Caipirinha Cachaça, Lime, Demerara Sugar	12	

Soft Drinks

Other Juices available on request

	Regular	Large
Pepsi Max 0 kcal 0 kcal	3	4.50
Pepsi 121 kcal 160 kcal	3	4.50
Lemonade 96 kcal 192 kcal	3	4.50
Orange 103 kcal 205 kcal	3	4.50
Apple 129 kcal 259 kcal	3	4.50
Cranberry 56 kcal 111 kcal	3	4.50

Other Soft Drinks

Fanta 330ml		3.50
Appletiser 275ml		3.50
Red Bull 250ml		4
J2O Apple & Mango 275ml		3.50
J2O Orange & Passionfruit 275ml		3.50
J2O Apple & Raspberry 275ml		3.50
San Pellegrino Aranciata 500ml		4
San Pellegrino Limonata 500ml		4
London Essence Tonic 200ml		3
London Essence Orange & Elderflower 200ml		3
London Essence Raspberry Rose Soda 200ml		3
London Essence Ginger Beer 200ml		3
London Essence Ginger Ale 200ml		3

Tea

Served in a Pot

Habbibi Special	4
Moroccan Mint	4
<i>Served with Fresh Mint and Lemon Slices.</i>	
Yunnan Green Tea	4
Lemon & Ginger	4
<i>Served with Fresh Lemon and Ginger Slices.</i>	
Fruit Burst Herbal Infusion	4
<i>Served with Fresh Berries.</i>	
Breakfast Tea	4
<i>Served with Milk on the Side.</i>	
Royal Mill Black Tea	4
<i>Served with Milk on the Side.</i>	
Earl Grey	4
<i>Served with Milk on the Side.</i>	
Masala Chai	4
<i>Served with Cinnamon and Milk on the Side.</i>	

Coffee

Alternative milk options and flavoured syrups available upon request. Can be served hot or over ice.

Espresso	2.50
Double Espresso	3
Macchiato	3
Americano	3
Flat White	3.50
Cortado	3
Latte	3.50
Cappuccino	3.50
Mocha	3.50
Hot Chocolate	3
Matcha	4.50
Karak Chai	4.50







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